

Part 1: AIIS Computer Instructions (07/29/05)

Section 2: Process Categories, Sub-categories and Types of Inspections (TOI) for **AIIS**

Types of products are not all inclusive. Product descriptions must reflect product names (no brand names, qualifiers, % terms, etc)

Import Port of Entry Reinspection			
Process Categories		Sub-Category Name	Type of Inspection (TOI) (Refer to Import POE Reinspection TOI List)
Code	Description		Types of Products
03B	Raw Product Ground	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Species E. Coli O157:H7 (Beef/Veal Only) Added Water Total Fat Label Verification Residues (per the NRP) <i>Product that uses ruminant meat products from a source other than that from the exporting</i>
		Fresh Sausage (all Species)	Product Exam [boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7) (<10lb)] Net Weight (See IID Manual P4S5 for exemptions) Species (exempt Caprine) Label Verification Residue (per the NRP) Added Water <i>Fresh Sausage</i>
		Ground (Beef/Pork)	Product Exam [boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7) (<10 lb)] Net Weight (See IID Manual P4S5 for exemptions) Species Label Verification Residues (per the NRP) Total Fat E. coli O157:H7 (Beef/Veal only) (MT08) <i>Ground, Patties Steak Breaded, Sausage (no nitrite)</i>
		Ground (other species)	Product Exam [Boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7) (<10 lb)] Net Weight (see IID Manual P4S5 for exemptions) Species (except Caprine) Label Verification Residues (per the NRP) <i>Ground, Sausage (no nitrite)</i>

03B	Raw Product-Ground (continued)	Ground Cured (all species)	Product Exam [Boneless Meat for Manufacturing (SP 5) or Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Nitrite E.Coli O157:H7 (Beef/Veal only) Added Water Total Fat Species (except Caprine) Label Verification Residues (per the NRP) <i>Cured Ground; Ground (with Nitrite)</i>
		Ground Meat Sausage from Cervid (Elk/Deer) (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Ground Veal (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Mechanically Separated (All other species permitted)	NO MECHANICALLY SEPERATED BEEF PERMITTED Product Exam [Boneless meat for manufacturing (SP 5)] Nitrite (if cured) Species Label Verifications Residues (per the NRP) % Calcium/% Bone <i>Mechanically Separated, Mechanically Deboned, Cured and Un-cured</i>
		Miscellaneous	Product Exam [Boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7) (<10lb)] Net Weight (See IID Manual P4S5 for exemptions) Species Label Verifications Residues (per the NRP) <i>Ground</i>
03C	Raw Product Not Ground	3rd Country Ruminant Product (Beef/Veal/Lamb Goat/Sheep)	Product Exam (boneless meat for manufacturing)(SP 5) Canned and Packaged (SP 6/7) Cuts; Organs/Offals/Fat/Misc./By-products, Wholesale and Retail (SP 4) Net Weight (See IID Manual P4S5 for exemptions) Species/Visual or Sift Label Verification Species/Visual or Sift Residues (per the NRP) <i>Product that uses Ruminant meat products from a source other than that from the exporting Country</i>

03C	Raw Product Not Ground (continued)	Bone-in Cuts (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Species/Visual or Sift Label Verification Residues (per the NRP) <i>Bone-in; Type of product includes, wholesale or retail; bone-in primal, sub-primal and portion cuts</i>
		Boneless Cuts Ruminant Only (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Boneless Trimmings Ruminant Only (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Bovine Liver (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Carcasses	Product Exam [Carcass-red meat (SP 1 or SP 2) and poultry (SP 3)] Label Verification Residues (per the NRP) <i>Carcass (whole, sides or half, forequarter, hindquarter); Frames</i>
		Cheek Meat (All Species)	Product Exam [Boneless meat for manufacturing (SP 5)] Species Label Verification Residues (per the NRP) <i>Cheek Meat</i>
		Cured Products (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Net Weight (See IID Manual P4S5 for exemptions) Added Substance (Corned) Species Labeling Verification Residues (per the NRP) <i>Corned Brisket; Boneless; Bone-in Loin; Offal</i>

03C	Raw Product Not Ground (continued)	Cuts (All Species)	Product Exam [Cuts-red meat (SP 4) and poultry (SP 3)] Species/Visual or Sift Label Verification Residue (per the NRP) <i>Boneless; includes combined lots of bone-in and boneless</i>
		Fat for Rendering	Product Exam [Organ/offal's/fat/misc./by products (SP 3 or SP 4)] Label Verification <i>Fat; Back Fat; Lard; Tallow</i>
		Head Meat (All Species)	Product Exam [Boneless meat for manufacturing (SP 5)] Species Label Verification Residues (per the NRP) <i>Head Meat</i>
		Miscellaneous (All species)	Product Exam [Boneless meat for manufacturing (SP 5), cuts (SP 4 or SP 3) organs/offals/fat/misc. (SP 4 or SP 3), wholesale and retail (SP4) or canned and packaged (SP 6/7)] Net Weights (See IID Manual P4S5 for exemptions) Species Label Verification Residue (per the NRP) <i>Advanced Meat Recovery Product; Finely Textured Trim; Freeze Dried, Cubes/Kabobs</i>
		Organs/Offal	Product Exam [Organs/offals/fat/misc. wholesale and retail (SP 3 or SP 4)] Net Weights (See IID Manual P4S5 for exemptions) Species Label Verification Residues (per the NRP) <i>Liver, Kidney, Tongue, Lips, Brain, Heart, Tendon, Feet, Ears, Skin, Tails, Tripe, Stomachs, Bones, Neck Bones, Intestines, Offal</i>
		Trimmings (Boneless for Manufacturing) (All Species)	Product Exam [Boneless Meat for Manufacturing (SP 5)] E. coli O157:H7 Species Labeling Verification Residues (per the NRP) <i>Boneless</i>
		Veal (Canada Only)	DO NOT USE THIS SUB-CATEGORY

03D	Thermally Processed Shelf Stable (commercially sterile)	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		Corned Beef	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Corned Beef</i>
		Cured Products (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Ham; Shoulder; Chopped Ham; Ham Flaked; Pate; Bacon; Braseola; Chinese Sausage</i>
		Luncheon Meat (3% Added Water) (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Added Water (Luncheon Meat) Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Luncheon Meat;</i>

03D	Thermally Processed shelf stable (commercially sterile) (continued)	Miscellaneous Canned Products (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite (if applicable) Species-Lab Label Verification Residues (per the NRP) Incubation ----- <i>Gravy; Broth; Meatballs; Stew; Pate; Meat with Noodles or Pasta; Misc. Canned Products; Parboiled Meat; Pasta and Frank</i> <i>Loaf; Beans and Franks; Kiska; Pasta Sauce with Sausage; Pasta Sauce with Meat; Cannelloni; Ravioli; Beans and Chorizo; Jambalaya; Confit; Cassoulet</i>
		Sausage (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Condition of Container Net Weight (See IID Manual P4S5 for exemptions) Nitrite Total Fat Species-Lab Label Verification Residues (per the NRP) Moisture/Fat Incubation ----- <i>Cocktail Franks; Sausage Packed in Brine;</i>
03E	Not Heat Treated Shelf Stable (continued)	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) Nitrite Listeria/Salmonella IMVRTE E.Coli O157:H7 ----- <i>Product that uses ruminant meat products from a source other than that from the exporting country</i>
		Dry Cured Whole Muscle Products Products from Italy & Spain Only (APHIS Restriction)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) Nitrite Listeria/Salmonella IMVRTE ----- <i>Dry-cured hams; Parma ; Prosciutto; Serrano; sliced products included</i>

03E	Not Heat Treated Shelf Stable (continued)	Dry/Semi-dry Fermented Sausage	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Species Lab Label Verification Residues (per the NRP) M:P Ratio E.coli O157:H7 (Only on Dry or Semi-Dry Fermented Sausages) Nitrite Listeria/Salmonella IMVRTE Chorizos; Mortadella. Semi-Dry Sausage Genoa; Pepperoni; Salami
		Miscellaneous (All Species)	Product Exam [Canned and packaged]SP 6/7]] Net Weight (see IID Manual P4S5 for exemptions) M:P Ratio Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE E.Coli O157:H7 (only on Dry or Semi-Dry Fermented Sausages) Dry Soup Mix; Dried Beef/Pork
		Pickled Products (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Species Lab Label Verification Residues (per the NRP) Brine Feet; Hocks; Sausage
03F	Heat Treated Shelf Stable	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Nitrite Species Lab Label Verification Listeria/Salmonella IMVRTE E.coli O157:H7 (only on Dry or Semi-Dry Fermented Sausages) Product that uses ruminant meat products from a source other than that from the exporting country
		Bacon Packed in Brine	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Nitrite Species-Lab Label Verification Brine Incubation Bacon

03F	Heat Treated Shelf Stable (continued)	Dry/Semi-dry Cured	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container M:P Ratio Nitrite Species-Lab Label Verification Listeria/Salmonella IMVRTE E.coli O157:H7 (Dry or Semi-dry Fermented Sausages Only) <i>Salami; Belly; Salami, Prosciutto, Chorizos</i>
		Extracts	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Label Verification Condition of Container Total Water Species Lab <i>Extract 25%Moisture; Extract Fluid 50% Moisture</i>
		Jerky (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (see IID Manual P4S5 for exemptions) Condition of Container Label Verification Nitrite Species-Lab Listeria/Salmonella IMVRTE M:P Ratio Salmonella <i>Jerky; Kippered</i>
		Lard; Other Fats and Oils (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Species-Lab Label Verification <i>Lard; Tallow; Rendered Fat</i>
		Miscellaneous (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container Condition of Container Incubation E.coli O157:H7 Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE <i>Bacon</i>

03F	Heat Treated Shelf Stable (continued)	Sausage Packed in Brine (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container Moisture/Fat (10/30 Sausage) Nitrite Total Fat Added Water Species-Lab Label Verification Brine Listeria/Salmonella IMVRTE <i>Sausage, Cocktail Sausage</i>
		Tallow (Canada Only)	DO NOT USE THIS SUB-CATEGORY
03G	Fully Cooked-Not Shelf Stable	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container (Canned Product Only) Nitrite Species-Lab Label Verification Listeria/Salmonella IMVRTE <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		Cooked Hams	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container (Canned and Hermetically Sealed Product Only) Nitrite Species-Lab/visual Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE Maximum Internal Temperature <i>Ham; Ham Boneless; Ham Bone-in</i>
		Cooked Sausage Comminuted-10/30 (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Total Fat Moisture Fat Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE <i>Cocktail Franks; Sausage, Packed in Brine; Sausage, Cooked, Cured Smoked; Hot Dogs; Wieners; Frankfurters</i>

03G	Fully Cooked- Not Shelf Stable (continued)	Cooked Sausage 10% Added Water (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Nitrite Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE (Course ground product where fat is visible and/or large diameter products) <i>Polish; Bratwurst; Brotwurst; Salami; Sausage; Cured Cooked Smoked; Beef Salami ; Mortadella</i>
		Cooked Sausage from Cervid (Elk/Deer) (Canada Only)	DO NOT USE THIS SUB-CATEGORY
		Cooked, Smoked, Cured (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Condition of Container Nitrite Species Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE <i>Cured SC; Picnic Boneless Cured SC; Wholesale Cuts Boneless Cured Cooked Smoked; Boneless Product, Cooked, Cured; Corned Beef; Shoulder Canned Cured; Sliced Cured; Bacon Crumbles, Cooked; Jowl, Cured Cooked; Smoked Pork Hocks; Smoked Shanks; Smoked Neck Bones; Tailbones Smoked; Cured BnlsSmoked Carcass; Sausage Cured, Cooked, Smoked; Liver Pate; Cured, Cooked Smoked Parts; Wholesale Cuts, Boneless, Cured, Cooked, Smoked; Pork Shoulder Picnic SC; Product Bone-in X % Water; Butt Boneless Cured; Pork Butt Boneless;</i>
		Cooked, Uncured (Includes Cooked Beef Products from FMD Countries)	Product Exam (Boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7)) Net Weight (See IID Manual P4S5 for exemptions) Labeling Verification Residues (per the NRP) Nitrite Species-Lab/Product Exam Pink Juice Listeria/Salmonella IMVRTE Species-Lab <i>Patties; Cooked Beef Byproducts; Cooked Ground Meat Product; Cooked Beef Product (from FMD countries); Cooked Pork; Mechanically Deboned, Cooked; Combination Cooked Patties; Cooked Patties; Roast, Parboiled, Steamed; Misc. Cooked Products; Oven Baked Pate; Cooked, Smoked Bnls Carcasses; Cooked Byproducts; Rolls Cooked</i>

03G	Fully Cooked- Not Shelf Stable (continued)	Dry/Semi-dried (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Species-Lab Label Verification Nitrite Residues (per the NRP) Listeria/Salmonella IMVRTE E.coli O157:H7 (Only dry or semi-dry fermented sausages) Cured Dried Breast; Dried Pork Butt; salami, prosciutto
		Luncheon Meats (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Added Water Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE Luncheon Meat; Chopped Ham; Chopped;
		Miscellaneous (All Species)	Product Exam [Boneless meat for manufacturing (SP 5) or canned and packaged SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residues (per the NRP) E.coli O157:H7 for Breaded and/or Cooked Beef or Veal Patties only Listeria/Salmonella IMVRTE Residues (per the NRP) Head Cheese; Scrapple; Souse; Sausage Banger; Loaf; Pies; Sandwiches; Dinners; Broth; Stock; Breaded Steaks; Breaded Patties Pate; Cooked; Non Specific Loaf; Stead Breaded
		Poultry Sausages (Must have more than 50% poultry in the formulation)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE Salami; Hot Dogs; Bologna
		Sliced Product (All Species)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE Sliced Ham; Loin; Lunch Meat; Picnic

03H	Heat Treated Not Fully Cooked not Shelf Stable	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Boneless ,meat for manufacturing (SP 5) or canned and packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Labeling Verification Residues (per the NRP) ----- <i>Product that uses Ruminant meat products from a source other than that from the exporting Country</i>
		Cured (All Species)	Product Exam [canned and packaged (SP 6/7) SP3 Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) ----- <i>Cuts; Smoked Cured; Bacon Not fully Cooked</i>
		Fats and Oils	Product Exam [Canned and Packaged (SP 6/7)] Antioxidant Preservations Species-Lab Label Verification Residues (per the NRP) ----- <i>Low Temperature Rendered; Fat; Partially Defatted Fatty Tissue</i>
		Hams (All Species)	Product Exams [Cuts-red meat (SP 4) and poultry (SP 3) or canned and packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) ----- <i>Ham Boneless; Ham Bone-in Ham</i>
		NRTE Products (Partially cooked patties, dinners, pies, etc.) (All Species)	Product Exams [Boneless meat for manufacturing (SP 5) or canned and packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Nitrite Species-Lab Label Verification Residues (per the NRP) ----- <i>Fat and Vegetable Oil Shortening; Broth/Stock Flavor; Pies; Sandwiches; Dinners; Hocks; Shanks; Neck Bones; Tailbones; Steak Breaded; Partially Cooked Patties; Bacon Sliced Cured Smoked Cooked; Bacon Slab Cured Smoked Cooked; Jowl; Cured Cooked, Smoked</i>

03I	Products with Secondary Inhibitors-not shelf Stable (Note: Refer to Part 3, Section 4, Enclosure 1 for guidance)	3rd Country Ruminant Products (Beef/Veal/Lamb Goat/Sheep)	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residues (per the NRP) Listeria/Salmonella IMVRTE E.coli O157:H7 <hr/> <i>Product that uses ruminant meat products from a source other than that from the exporting Country</i>
		Miscellaneous	Product Exam [Canned and Packaged (SP 6/7)] Net Weight (See IID Manual P4S5 for exemptions) Species-Lab Label Verification Residue (per the NRP) Listeria/Salmonella IMVRTE E.coli O157:H7 <hr/> <i>Air Dried Cured Breast</i>